



FROM THE KITCHEN OF: JAMIE NICKOS

SR. CASH APPLICATION SPECIALIST - JSG WESTMONT

# PUMPKIN CHEESECAKE BARS

## INGREDIENTS

10 graham cracker, crushed  
6 tablespoons butter  
32 oz cream cheese, at room temperature  
4 eggs  
1 teaspoon vanilla  
1 ½ cups sugar  
15 oz pumpkin puree, 1 can

### **Crumble Topping**

½ cup butter  
1 cup flour  
½ cup brown sugar  
1 tablespoon ground cinnamon

## INSTRUCTIONS

Preheat oven to 325°F (160°C).

In a mixing bowl, combine crushed graham cracker and butter.  
Stir until mixture develops a wet sand texture.

Cover the bottom of a greased 9x13-inch (23x33 cm) baking pan with mixture and spread evenly. Chill.

In a large mixing bowl, combine cream cheese, eggs, vanilla, and sugar. Stir until mixture is smooth.

Pour half of the cheesecake batter into the chilled baking pan and freeze, smoothing the top.

With the remaining half of batter, add in pumpkin puree and stir until incorporated.

Spoon on pumpkin cheesecake mixture to frozen cheesecake mixture and spread evenly.

Bake for 30 minutes.

In a mixing bowl, combine butter, flour, brown sugar, and cinnamon.

Stir until all ingredients are evenly incorporated and mixture develops a wet sand texture.

Top cheesecake with crumble topping and bake for an additional 25 minutes.

Allow cheesecake to cool at room temperature. For best results refrigerate overnight once completely cooled.

"I HAVEN'T TRIED THE PUMPKIN CHEESECAKE BARS BUT THEY MAKE ME DROOL EVERYTIME I SEE THEM ON MY FACEBOOK WALL. I CAN'T WAIT TO TRY THEM!"

